

STARTERS

- BREW HAUS PLATE** \$12
BEER CHEESE, SALAMI, HOUSE PICKLES, MUSTARD, CRACKERS
- BBQ NACHOS** \$10
WITH HOUSE MADE CHEESE SAUCE
ADD- PULLED PORK (\$2) CHICKEN (\$3) VEGAN PIT BEANS (\$1)
- SMOKED CHICKEN WINGS** \$15
HABANERO PINEAPPLE • NAKED • ST. LOUIS SWEET
- SPICY BUFFALO CHICKEN DIP** \$12
SERVED WITH CELERY & CRACKERS

SALADS

- EL JEFE** \$14
SMOKED CHICKEN, BLACK BEANS, CHEDDAR, SOUR CREAM, PICO
TORTILLA CHIPS, CHIPOLTE RANCH
- COBB** \$14
SMOKED TURKEY, HAM, BACON, TOMATO, EGG, BLUE CHEESE,
AVOCADO, RED ONION, GREEN GODDESS DRESSING
- LITTLE SALAD** \$7
GREENS WITH TOMATO, ONION, CUCUMBER, RANCH

SIDES

- CREAMY POTATO SALAD
CRANBERRY & ALMOND COLESLAW
PIT BEANS
GREEN BEANS WITH BACON

BIG V'S

CRAFT BBQ

SATURDAY BBQ

BBQ PLATES SERVED WITH TWO SIDES, TEXAS TOAST & HOUSE MADE PICKLE

1 MEAT (\$14) • 2 MEATS (\$16) • 3 MEATS (\$18)
TURKEY, BRISKET, PULLED PORK, RIBS (ADD \$3), BRISKET BURNT ENDS (ADD \$2)

BABYBACK RIBS SERVED WITH TWO SIDES, TEXAS TOAST & HOUSE MADE PICKLE

HALF RACK (\$15) • WHOLE RACK (\$26)

SANDWICHES

INCLUDES ONE SIDE + HOUSE MADE PICKLE

- MUSHROOM BOMB** \$12
SMOKED LOCAL MUSHROOMS, BIG V'S CLASSIC SAUCE, PIT BEANS, CHEDDAR
WRAPPED IN A TORTILLA, TOPPED WITH CHIPOLTE CREMA
- SMOKED CUBAN** \$12
SMOKED HAM, PULLED PORK, SWISS CHEESE, PICKLE, JALAPENO MUSTARD
- SPAGHETTI WESTERN** \$14
BRISKET, SALAMI, PROVOLONE, SICILIAN GARDENAIRE, MAYO,
RED WINE VINEGAR, OLIVE OIL
- THE HOT BIRD** \$13
SMOKED TURKEY, BBQ PULLED CHICKEN, PEPPER CHEESE, JALAPENO,
AVOCADO, GARLIC MAYO
- FRISCO BRISKET** \$14
SMOKED BRISKET, CHEDDAR, SWISS, PICKLES, 1000 ISLAND
- CLASSIC PULLED PORK** \$11
SERVED ON TEXAS TOAST

FRIDAY

Lunch Coming Soon!

DINNER

- BUCKET OF PEEL AND EAT SHRIMP** \$15.95
- 12 OZ. SMOKED PRIME RIB*** \$28.95
- HALF CHICKEN, CHERRYWOOD SMOKED*** \$15.95
- 7 OZ. BBQ SALMON FILET*** \$19.95

*INCLUDES SMALL SALAD AND BAKED POTATO WITH SOUR CREAM AND BUTTER